

Chicken Scaloppine



PREPARATION TIME

5 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

sautéed onions



Leftover gravy, whether made from scratch or purchased in a jar, is too good to waste. Heat with chunks of leftover chicken or turkey, then serve over mashed potatoes, rice or noodles.

SHOPPING LIST

- chicken or turkey cutlets
- chicken or turkey gravy
- almonds

ON HAND

- garlic • olive oil • white rice

Chicken Scaloppine

INGREDIENTS

- 1 tablespoon olive oil
- 1 clove garlic, minced
- 4 chicken or turkey cutlets (about 4 ounces each)
- 1 (12-ounce) jar chicken or turkey gravy
- 2 cups hot cooked white rice
- 1/2 cup sliced almonds, toasted

SERVES 4

COOKIN' Express

- There's no need to dirty another pan just for toasting the almonds. Simply place them on a paper plate and microwave on HIGH for 3 to 4 minutes.
- This recipe can be made with leftover roast chicken or turkey. Reduce the cooking time in step 3 to just 2 minutes.

Make Ahead

If you only serve 2 people the scaloppine, save the remaining chicken and gravy to make hot open-face sandwiches the next night.

♦ VARIATION

Jazz up dinner. Serve scaloppine over wild rice seasoned with crushed red pepper flakes instead of over the white rice.

1 Heat oil in a large skillet over medium-high heat; add garlic. Sauté for 1 minute.



2 Add chicken to skillet. Cook for 2 minutes on each side; reduce heat.

3 Add gravy to skillet. Occasionally turn chicken to coat. Cook, covered, for 5 minutes.



4 Spoon rice onto a serving platter. Place chicken on rice. Spoon gravy over chicken. Sprinkle with almonds.